



Quechee Club

Lunch

SNACKS

Spiced Nuts
maple old bay.
4

Crispy Brussels Sprouts
bacon jam & aged cheddar.
10

Vermont Cheddar Biscuits
smoked maple butter & sea salt.
9

Vegetable Crudités
house buttermilk ranch.
9

Tempura Mushroom Skewer
miso aioli. chili. lime.
8

STARTERS

Vermont Cheese & Salumi Plate
local selection. stone ground mustard.
house pickles. crostini.
21

Braised Shortrib Poutine
caramelized onion. aged cheddar.
scallion.
14

1/2 Dozen Shrimp Cocktail
classic cocktail sauce & lemon.
16

Garfield's Smoked Gouda Dip
local bacon. spinach. lemon.
12

Wings

Buffalo - BBQ - Garlic Parmesan - Jerk

Bone-in
6 each / 12

Boneless
8 oz. / 12

Cauliflower
8 oz. / 11

SALADS & SOUPS

Petite Lettuces
radishes. baby lettuces. champagne vinaigrette.
12

Crispy Chicken Cobb
baby lettuces. crispy chicken. bacon. egg.
avocado. blue cheese. buttermilk dressing.
23

Daily Soup
*inquire with your server.
10

Caesar Salad
little gem. toasted parmesan.
garlic croutons.
14

ADDITIONS

Chicken Breast
6 oz. / 6

Strip Steak
6 oz. / 20

Salmon Fillet
6 oz. / 18

Shrimp
6 ea. / 16

SANDWICHES served with fries or side salad

Club Sandwich
pullman loaf. turkey. bacon. cheddar.
lettuce. tomato.
14

Grilled Cheese
country bread. aged cheddar. vermont butter.
12 classic - 13 tomato - 19 french onion short rib

Local Grass Fed Beef Burger
aged cheddar. red onion. lettuce. tomato. brioche bun.
16 / add bacon 18

Beyond Burger
lettuce. tomato. vegan chili aioli. ciabatta bun.
crispy jalapeno.
18

Buffalo Chicken Sandwich
buttermilk marinated chicken. house blue cheese dressing.
lettuce. tomato. brioche bun.
18

PLATES

Grilled Steak Frites
new york strip. french fries. garlic-herb butter.
six or twelve ounce 27 / 47

Beer Battered Fish & Chips
cole slaw. classic tartar sauce. grilled lemon.
27

Lump Crab Cakes
cajun remoulade. charred sweet peppers.
shaved celery salad.
24



We proudly serve local purveyors including:
Robie Farm Beef
Vermont Creamery
Vermont Salumi
And more!



Dinner



Quechee Club



SNACKS

Spiced Nuts
maple old bay.
4

Crispy Brussels Sprouts
bacon jam & aged cheddar.
10

Vermont Cheddar Biscuits
smoked maple butter & sea salt.
9

Vegetable Crudités
house buttermilk ranch.
9

Tempura Mushroom Skewer
miso aioli. chili. lime.
8

STARTERS

Vermont Cheese & Salumi Plate
local selection. stone ground mustard.
house pickles. crostini.
21

Braised Shortrib Poutine
caramelized onion. aged cheddar.
scallion.
14

1/2 Dozen Shrimp Cocktail
classic cocktail sauce & lemon.
16

Garfield's Smoked Gouda Dip
local bacon. spinach. lemon.
12

Wings

Buffalo - BBQ - Garlic Parmesan - Jerk

Bone-in
6 each / 12

Boneless
8 oz. / 12

Cauliflower
8 oz. / 11

SALADS & SOUPS

Petite Lettuces
radishes. baby lettuces. champagne vinaigrette.
12

Baby Kale Salad
bailey hazen blue cheese. pickled cranberries.
seed crumble.
14

Daily Soup
*inquire with your server.
10

Caesar Salad
little gem. toasted parmesan.
garlic croutons.
14

ADDITIONS

Chicken Breast
6 oz. / 6

Strip Steak
6 oz. / 20

Salmon Fillet
6 oz. / 18

Shrimp
6 ea. / 16

SANDWICHES

served with fries or side salad

Club Sandwich
pullman loaf. turkey. bacon. cheddar.
lettuce. tomato.
14

Local Grass Fed Beef Burger
aged cheddar. red onion. lettuce. tomato.
brioche bun.
16 / add bacon 18

Buffalo Chicken Sandwich
buttermilk marinated chicken. house blue cheese dressing.
lettuce. tomato. brioche bun.
18

PLATES

Grilled Steak Frites
new york strip. french fries. garlic-herb butter.
six or twelve ounce 27 / 47

Fennel Crusted Haddock
confit fennel. potato puree. watercress pistou.
27

Lump Crab Cakes
cajun remoulade. charred sweet peppers.
shaved celery salad.
24

New England Pot Roast
baby carrot. cipolini onion. potato puree
27

Herb Crusted Chicken Breast
fingerling potato. brussels sprout. "hunter sauce".
24



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Robie Farm Beef
Vermont Creamery
Vermont Salumi
And more!





Pub Menu

Spiced Nuts

maple old bay

4

Braised Shortrib Poutine

caramelized onion. aged cheddar. scallion.

14

Crispy Brussels Sprouts

bacon jam & aged cheddar.

10

Vegetable Crudités

house buttermilk ranch.

9

Vermont Cheddar Biscuits

smoked maple butter & sea salt.

9

Vermont Cheese & Salumi Plate

local selection. stone ground mustard.
house pickles. crostini.

21

1/2 Dozen Shrimp Cocktail

classic cocktail sauce & lemon.

16

Petite Lettuces

radishes. baby lettuces. champagne vinaigrette.

12

Caesar Salad

little gem. toasted parmesan. garlic croutons.

14

add chicken 6 - add 6 oz. steak 20 - add 6oz. salmon 18 - add 6 shrimp 16

Local Grass Fed Beef Burger

aged cheddar. red onion. lettuce. tomato. brioche bun.

16 / add bacon 18

Buffalo Chicken Sandwich

buttermilk marinated chicken. house blue cheese dressing. lettuce. tomato.
brioche bun.

18

Beer Battered Fish & Chips

cole slaw. classic tartar sauce. grilled lemon.

27

Wings

Buffalo - BBQ - Garlic Parmesan - Jerk

Bone-in

6 each / 12

Boneless

8 oz. / 12

Cauliflower

8 oz. / 11

Davidson's Sunday Brunch

SNACKS

SPICED NUTS maple old bay. 4

VERMONT CHEDDAR BISCUITS smoked maple butter & sea salt. 9

VERMONT CHEESE & SALUMI PLATE local selection. stone ground mustard. house pickles. crostini. 21

BREAKFAST

TWO EGGS ANY STYLE choice of breakfast meat. served with breakfast potatoes. 12

BELGIAN WAFFLES spiced apple butter & whipped cream. 12

CHEDDAR BISCUITS & SAUSAGE GRAVY house made robie farm maple sausage. 15

TWO EGG OMELETTE choice of additions & breakfast meat. served with breakfast potatoes. 12

SMOKED BRISKET HASH fried egg. crispy fingerlings. caramelized onion roasted peppers. 16

BREAKFAST MEATS house sausage - robie farm bacon - maple ham. 8

SALADS & STARTERS

1/2 DOZEN SHRIMP COCKTAIL classic cocktail sauce & lemon. 16

VEGETABLE CRUDITES house buttermilk ranch. 9

LITTLE GEM CAESAR garlic crouton. anchovy. parmesan. 14

MIXED GREENS baby lettuces. cucumber. cherry tomatoes. carrots. 14

SALAD ADDITIONS

CHICKEN BREAST - 6oz./6 **STRIP STEAK** - 6oz./20 **SALMON FILET** - 6oz./18 **SHRIMP** - 6ea./16

SANDWICHES

BUFFALO CHICKEN SANDWICH house blue cheese dressing. lettuce. tomato.
brioche bun. french fries. 18

QUECHEE CLUB smoked turkey, bacon. lettuce. tomato. onion. duke's mayonnaise. country bread. 13

LOCAL BEEF BURGER vermont farmstead cheddar. heirloom tomato.
bibb lettuce. brioche bun. 18 / **add bacon** 20

BEYOND BURGER bibb lettuce. tomato. crispy jalapeño. vegan chipotle aioli. ciabatta roll 18

PLATES

BEER BATTERED FISH & CHIPS crab spice fries. cole slaw. classic tartar sauce. grilled lemon. 27

CRISPY CHICKEN COBB petite lettuces. crispy chicken. bacon. egg. avocado.
blue cheese. buttermilk dressing. 23

GRILLED STEAK FRITES new york strip steak. french fries. garlic-herb butter. **six or twelve ounce** 27/47

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.
Please note a 20% service charge will be added to your bill.
Hours of operation, menus, event dates and details subject to change.*